



# 梅克伦堡县卫生部

## 非连续烹制（半成品烹制）措施

机构名称: \_\_\_\_\_

机构地址: \_\_\_\_\_

食品: \_\_\_\_\_

在每条陈述前首字母签名，确认理解：

\_\_\_\_\_ 最初烹制过程不得超过60分钟。

\_\_\_\_\_ 初次烹制后，烹制的半成品动物食品必须在2小时内从57° C (135° F) 适当冷却至21° C (70° F)，并在随后的4小时内从21° C (70° F) 适当冷却至5° C (41° F)。

\_\_\_\_\_ 动物食品烹制为半成品并冷却完成后，最后完全烹制前，必须在5° C (41° F) 或以下温度妥善保存。

\_\_\_\_\_ 烹制半成品动物食品应按生食处理，妥善储存，并与即食食品分开存放。

\_\_\_\_\_ 在销售或招待前，将产品烹制到《北卡罗来纳州食品法典》3-401.11(A)-(C)要求的最终烹制温度。

\_\_\_\_\_ 供应或提供未经连续烹制的未煮熟的动物性食品不得使用消费者忠告。

\_\_\_\_\_ 非连续烹制程序必须存档，包括烹制和冷却记录。

初次烹制程序（必须在60分钟内完成）：

\_\_\_\_\_  
\_\_\_\_\_

冷却程序（例如：食品将在小型冷却室内的浅盘中冷却）：

\_\_\_\_\_  
\_\_\_\_\_

### 提供烹制和冷却日志

示例：

日期	食品	批号	初始烹制时间 (≤60分钟)	2小时后温度 (≤21° C [70° F])	4小时后温度 (≤5° C [41° F])	储存温度 (≤5° C [41° F])	最终烹制温度 (≥74° C [165° F])	纠正措施

### 冷藏

标签系统（食品必须标识，作为初级产品储存）： \_\_\_\_\_

地点: \_\_\_\_\_

记录储存位置: \_\_\_\_\_

编写人: \_\_\_\_\_ 批准人: \_\_\_\_\_ 日期: \_\_\_\_\_

## Non-continuous Cooking (Par-cooking) Application

**Establishment Name:** \_\_\_\_\_

**Establishment Address:** \_\_\_\_\_

**Food Item:** \_\_\_\_\_

Initial beside each statement, acknowledging understanding:

\_\_\_\_\_ The initial cooking process can be no longer than 60 min.

\_\_\_\_\_ After initial cooking, the partially cooked animal product must be cooled properly from 135°F-70°F within 2 hours AND from 70°F-41°F within an additional 4 hours.

\_\_\_\_\_ Once the animal food is partially cooked and then cooled, it must be held at 41°F or below until the final cook process.

\_\_\_\_\_ Partially cooked animal products need to be treated as raw, stored properly, and kept separate from ready to eat foods.

\_\_\_\_\_ The product is cooked to the required final cook temperature required in the NC Food Code 3-401.11 (A)-(C), prior to sale or service.

\_\_\_\_\_ A consumer advisory cannot be used to serve or offer undercooked animal foods that have been non-continuously cooked.

\_\_\_\_\_ The non-continuous cooking procedure must be kept on file, along with records of cooking and cooling.

**Procedure for initial cooking (must be completed in 60 minutes or less):**

\_\_\_\_\_  
\_\_\_\_\_

**Procedure for cooling (ex: Food item will be cooled in shallow pans, in a walk-in cooler):**

\_\_\_\_\_  
\_\_\_\_\_

### Provide a Cooking and Cooling Log

Example:

Date	Food Item	Batch Number	Initial Cook Time (≤60min)	Temperature after 2 hours (≤70°F)	Temperature after 4 hours (≤41°F)	Holding Temperature (≤41°F)	Final cook temperature (≥165°F)	Corrective Actions

### Cold Holding

Labeling System (Item must be identified and stored as a raw product): \_\_\_\_\_

Location: \_\_\_\_\_

Where will records be stored: \_\_\_\_\_

**Prepared by:** \_\_\_\_\_ **Approved by:** \_\_\_\_\_ **Date:** \_\_\_\_\_